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# Recipes for quantity service

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## VEGETABLES, SALAD

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## DESSERTS

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PA-233 November 1953  
(Food Service IX)

Bureau of Human Nutrition and Home Economics • U.S. DEPARTMENT of AGRICULTURE





These recipes, developed in the institutional recipe laboratories of the Bureau of Human Nutrition and Home Economics, have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service. They are designed especially for the use of restaurants, cafeterias, hospitals, institutions, and college dining halls. There is a wide range in the food cost of the different recipes; some are low-cost, suitable for institutions on limited budgets.

In standardizing, enlarging, and testing the recipes, quantities were adjusted wherever feasible to eliminate fractions difficult to weigh or measure. Portion sizes were carefully planned, yields checked, and portion weights adjusted to the nearest practical working figure.

Using the recipes. Weighing of ingredients is recommended because it is speedier and more accurate than measuring. However, approximate measures are also given for most ingredients, because measuring may be preferred. If ingredients are measured, they should be lightly packed in the measuring cup unless otherwise specified. Firm packing, especially of chopped or diced foods, gives more than the weighed quantities on which the recipes are based.

Fluid whole milk was used in developing the recipes. The equivalent in diluted evaporated or re-constituted whole dry milk will also give satisfactory results.

Some of the seasonings in many of the recipes may be omitted or varied to suit local tastes or the requirements of hospital diets. Quantities of liquids called for are for cooking near sea level; at higher altitudes more liquid may be needed for some recipes. Cake mixtures will require adjustment in ingredients when baked at altitudes above 3,000 feet.

Previous issues in the series, Recipes for Quantity Service, are available to cafeterias, restaurants, hotels, hospitals and other institutions, camps, and church groups. They may be obtained from Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture, Washington 25, D. C.

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# FISH WITH SOUFFLE SAUCE      Portion, 4 ounces fish, No. 20 scoop of sauce (3/4 ounce)

Main Dish

| Ingredients            | 25 Portions               | 50 Portions               | 100 Portions             |
|------------------------|---------------------------|---------------------------|--------------------------|
| Fish fillets*          | 6 pounds 4 ounces         | 12 pounds 8 ounces        | 25 pounds                |
| Salt                   | 1 teaspoon                | 2 teaspoons               | 1-1/3 tablespoons        |
| Pepper                 | 1 teaspoon                | 2 teaspoons               | 1-1/3 tablespoons        |
| Hot milk               | 1/2 cup                   | 1 cup                     | 2 cups                   |
| SAUCE                  |                           |                           |                          |
| Mayonnaise             | 1-1/4 cups                | 2-1/2 cups                | 1-1/4 quarts             |
| Finely chopped parsley | 1/2 ounce (1/2 cup**)     | 1 ounce (1 cup**)         | 2 ounces (2 cups**)      |
| Chopped sweet pickle   | 2-1/2 ounces (1/2 cup***) | 5 ounces (1 cup***)       | 10 ounces (2 cups***)    |
| Finely chopped onion   | 1 tablespoon              | 3/4 ounce (2 tablespoons) | 1-1/2 ounces (1/4 cup)   |
| Lemon juice            | 3 tablespoons             | 1/3 cup                   | 2/3 cup                  |
| Salt                   | 3/4 teaspoon              | 1-1/2 teaspoons           | 1/2 ounce (1 tablespoon) |
| Egg whites             | 2/3 cup                   | 1-1/3 cups                | 2-2/3 cups               |

1. Place fish (4-ounce portions) in greased baking pans.

2. Sprinkle fish with salt and pepper. Add milk.

3. Cover pan and bake at 400° F. (hot) for 25 minutes.

4. Make sauce: Blend all ingredients except egg whites; beat egg whites stiff and fold into the mixture.

5. Spread fish with sauce, using a No. 20 scoop (3 tablespoons) for each portion.

6. Place under broiler until sauce is brown and puffy.

\* Haddock, perch, flounder, or sole.

\*\* Lightly packed.

\*\*\* Well packed.

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# BAKED FRANKFURTERS AND RICE

Portion, 3/4 cup (6 ounces)

Main Dish

| Ingredients                         | 25 Portions                   | 50 Portions                        | 100 Portions                     |
|-------------------------------------|-------------------------------|------------------------------------|----------------------------------|
| Frankfurters cut in 1/2-inch slices | 2 pounds 4 ounces             | 4 pounds 8 ounces                  | 9 pounds                         |
| Cooked tomatoes                     | 1-1/2 quarts                  | 3 quarts                           | 1-1/2 gallons                    |
| Chopped green pepper                | 5 ounces (1 cup)              | 10 ounces (2 cups)                 | 1 pound 4 ounces (1 quart)       |
| Chopped onion                       | 12 ounces (2 cups*)           | 1 pound 8 ounces (1 quart*)        | 3 pounds (2 quarts*)             |
| Minced garlic                       | 1 teaspoon                    | 2 teaspoons                        | 1-2/3 tablespoons                |
| Grated cheese                       | 1 pound 2 ounces (4-1/2 cups) | 2 pounds 4 ounces (2-1/4 quarts)   | 4 pounds 8 ounces (1-1/8 gallon) |
| Cooked rice                         | 3 pounds (2 quarts)           | 6 pounds (1 gallon)                | 12 pounds (2 gallons)            |
| Salt                                | 2 teaspoons                   | 3/4 ounce (1-1/2 table-<br>spoons) | 1-1/2 ounces (3 tablespoons)     |

Pans 20-1/2 x 12-1/2 inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Combine all ingredients.

2. Pour into greased baking pans (1-1/4 gallons or 10 pounds 10 ounces per pan).

3. Cover and bake at 400° F. (hot) for 50 minutes. Uncover and bake 15 minutes longer or until green pepper and onion are tender.

\* Well packed





# HAM LOAF Portion, Slice about 3½ by 2½ by ¾ inches (3 ounces)

Main Dish

| Ingredients                  | 25 Portions             | 50 Portions              | 100 Portions                    |
|------------------------------|-------------------------|--------------------------|---------------------------------|
| Finely chopped celery        | 6 ounces (1-1/2 cups)   | 12 ounces (3 cups)       | 1 pound 8 ounces (1-1/2 quarts) |
| Vegetable shortening or lard | 1 ounce (2 tablespoons) | 2 ounces (1/4 cup)       | 4 ounces (1/2 cup)              |
| Ground raw beef              | 12 ounces               | 1 pound 8 ounces         | 3 pounds                        |
| Ground raw pork              | 12 ounces               | 1 pound 8 ounces         | 3 pounds                        |
| Ground raw ham               | 2 pounds                | 4 pounds                 | 8 pounds                        |
| Eggs, beaten                 | 2/3 cup                 | 1-1/4 cups               | 2-1/2 cups                      |
| Canned tomatoes              | 3 cups                  | 1-1/2 quarts             | 3 quarts                        |
| Salt                         | 1-1/2 teaspoons         | 1/2 ounce (1 tablespoon) | 1 ounce (2 tablespoons)         |
| Pepper                       | 1/4 teaspoon            | 1/2 teaspoon             | 1 teaspoon                      |
| Mustard, powdered dry        | 3/4 teaspoon            | 1-1/2 teaspoons          | 1 tablespoon                    |
| Fine dry breadcrumbs         | 1-1/2 cups              | 3 cups                   | 1-1/2 quarts                    |

Loaf pans 10 by 4

by 4 inches: 2 for 25 portions, 4 for 50 portions, 8 for 100 portions.

1. Saute celery in vegetable shortening or lard for 10 minutes.
2. Combine with the beef, pork, ham, eggs, tomatoes, salt, pepper, mustard, and breadcrumbs.
3. Pack mixture into loaf pans, 1-1/4 quarts (3 pounds) to each pan.
4. Bake at 400° F. (hot) for 1-1/4 hours.





| Ingredients          | 25 Portions                   | 50 Portions                      | 100 Portions                              |
|----------------------|-------------------------------|----------------------------------|---|
| Chopped green pepper | 1-3/4 ounces<br>(1/3 cup)     | 3-1/2 ounces<br>(2/3 cup)        | 7 ounces<br>(1-1/3 cups)                  |
| Finely chopped onion | 1 ounce<br>(3 tablespoons)    | 2 ounces<br>(1/3 cup)            | 4 ounces<br>(2/3 cup)                     |
| Butter or margarine  | 4 ounces<br>(1/2 cup)         | 8 ounces<br>(1 cup)              | 1 pound<br>(2 cups)                       |
| All-purpose flour    | 4 ounces<br>(1 cup sifted)    | 8 ounces<br>(2 cups sifted)      | 1 pound<br>(1 quart sifted)               |
| Salt                 | 2-1/2 teaspoons               | 5 teaspoons                      | 3-1/2 tablespoons                         |
| Pepper               | 1/8 teaspoon                  | 1/4 teaspoon                     | 1/2 teaspoon                              |
| Curry Powder         | 1-1/2 teaspoons               | 1 tablespoon                     | 2 tablespoons                             |
| Hot milk             | 2-1/4 quarts                  | 1-1/8 gallons                    | 2-1/4 gallons                             |
| Diced cooked turkey  | 1 pound 4 ounces<br>(1 quart) | 2 pounds 8 ounces<br>(2 quarts)  | 5 pounds<br>(1 gallon)                    |
| Diced cooked ham     | 10 ounces<br>(1-2/3 cups)     | 1 pound 4 ounces<br>(3-1/3 cups) | 2 pounds 8 ounces<br>(1 quart 2-2/3 cups) |

1. Saute green pepper and onion lightly in the butter or margarine.
2. Stir in the flour and seasonings.
3. Gradually blend into hot milk, stirring constantly. Cook until thickened.
4. Add turkey and ham. Reheat for serving. May be served on rice, Chinese noodles, biscuits, or toast.





## TURKEY SALAD ROLL

## Portion, No. 16 scoop of salad (2 ounces), 1 roll

Main Dish

| Ingredients                    | 25 Portions                         | 50 Portions                         | 100 Portions                         |
|--------------------------------|-------------------------------------|-------------------------------------|--------------------------------------|
| Coarsely chopped cooked turkey | 1 pound 14 ounces<br>(1-1/2 quarts) | 3 pounds 12 ounces<br>(3 quarts)    | 7 pounds 8 ounces<br>(1-1/2 gallons) |
| Diced celery                   | 10 ounces<br>(2-1/2 cups*)          | 1 pound 4 ounces<br>(1-1/4 quarts*) | 2 pounds 8 ounces<br>(2-1/2 quarts*) |
| Chopped pimiento               | 2 tablespoons*                      | 1/4 cup*                            | 1/2 cup*                             |
| Finely chopped onion           | 5 teaspoons*                        | 1 ounce<br>(3 tablespoons*)         | 2 ounce<br>(1/3 cup*)                |
| Mayonnaise                     | 1 cup                               | 2 cups                              | 1 quart                              |
| Lemon juice                    | 3 tablespoons                       | 1/3 cup                             | 2/3 cup                              |
| Salt                           | 2-1/2 teaspoons                     | 1-2/3 tablespoons                   | 3-1/3 tablespoons                    |
| Pepper                         | 1/8 teaspoon                        | 1/4 teaspoon                        | 1/2 teaspoon                         |
| Frankfurter rolls              | 25                                  | 50                                  | 100                                  |
| Lettuce                        |                                     |                                     |                                      |

1. Combine turkey, vegetables, mayonnaise, and seasonings, Mix thoroughly.

2. Cut rolls lengthwise about two-thirds of the way through. Remove a small portion of the lower half of each. (Save crumbs for other uses.)

3. Insert lettuce leaf in roll and place salad on it, portioning with a No. 16 scoop (1/4 cup).

\* Lightly packed.





## CREAMED ONIONS AND PEANUTS

Portion, 1/2 cup (4-3/4 ounces)

Vegetable

| Ingredients               | 25 Portions             | 50 Portions              | 100 Portions              |
|---------------------------|-------------------------|--------------------------|---------------------------|
| Medium-size peeled onions | 5 pounds                | 10 pounds                | 20 pounds                 |
| Butter or margarine       | 6 ounces (3/4 cup)      | 12 ounces (1-1/2 cups)   | 1 pound 8 ounces (3 cups) |
| All-purpose flour         | 4 ounces (1 cup sifted) | 8 ounces (2 cups sifted) | 1 pound (1 quart sifted)  |
| Salt                      | 2 teaspoons             | 1-1/3 tablespoons        | 2-2/3 tablespoons         |
| Hot milk                  | 1 quart                 | 2 quarts                 | 1 gallon                  |
| Grated cheese             | 8 ounces (2 cups)       | 1 pound (1 quart)        | 2 pounds (2 quarts)       |
| Ground salted peanuts     | 4 ounces (3/4 cup)      | 8 ounces (1-1/2 cups)    | 1 pound (3 cups)          |

Pans 16 $\frac{1}{2}$  by 10 $\frac{1}{2}$  inches: 1 for 25 portions, 2 for 50 portions,  
4 for 100 portions.

1. Boil or steam onions until tender. Drain. Place in baking pans.
2. Melt butter or margarine; stir in flour and salt. Add to hot milk and cook over low heat until thick, stirring frequently.
3. Add cheese and stir until melted.
4. Pour sauce over onions (1-1/2 quarts or 3 pounds 3 ounces per pan). Sprinkle with peanuts.
5. Bake at 400° F. (hot) for 20 minutes.





# CHOPPED SPINACH WITH BACON DRESSING

Portion, 2/3 cup

Vegetable

| Ingredients                  | 25 Portions                      | 50 Portions                  | 100 Portions                    |
|------------------------------|----------------------------------|------------------------------|---------------------------------|
| Bacon                        | 10 ounces                        | 1 pound 4 ounces             | 2 pounds 8 ounces               |
| All-purpose flour            | 1-1/2 ounces<br>(1/3 cup sifted) | 3 ounces<br>(3/4 cup sifted) | 6 ounces<br>(1-1/2 cups sifted) |
| Sugar                        | 3 ounces<br>(1/3 cup)            | 6 ounces<br>(3/4 cup)        | 12 ounces<br>(1-1/2 cups)       |
| Salt                         | 1/2 ounce<br>(1 tablespoon)      | 1 ounce<br>(2 tablespoons)   | 2 ounces<br>(1/4 cup)           |
| Bacon fat                    | 1/3 cup                          | 2/3 cup                      | 1-1/3 cups                      |
| Hot milk                     | 3 cups                           | 1-1/2 quarts                 | 3 quarts                        |
| Eggs, slightly beaten        | 1 cup                            | 2 cups                       | 1 quart                         |
| Vinegar                      | 1/2 cup                          | 1 cup                        | 2 cups                          |
| Coarsely chopped raw spinach | 2 pounds                         | 4 pounds                     | 8 pounds                        |

1. Cut bacon into 1/2-inch pieces. Fry until crisp. Drain off fat and reserve quantity needed for dressing.
2. Sift together the flour, sugar, and salt. Stir into the bacon fat.
3. Blend in the milk.
4. Cook over low heat until thickened, stirring constantly.
5. Add the mixture to the egg, beating slowly.
6. Stir in the vinegar and bacon.
7. Ladle hot dressing over spinach and toss to mix.





## RAW VEGETABLE SALAD

Portion, 1 cup (3 ounces)

Salad

| Ingredients                    | 25 Portions                | 50 Portions                           | 100 Portions                      |
|--------------------------------|----------------------------|---------------------------------------|-----------------------------------|
| Cauliflower buds cut in strips | 2 pounds<br>(2-1/4 quarts) | 4 pounds<br>(1-1/8 gallons)           | 8 pounds<br>(2-1/4 gallons)       |
| Thinly sliced Bermuda onions   | 12 ounces<br>(2-1/2 cups)  | 1 pound 8 ounces<br>(1 quart 3/4 cup) | 3 pounds<br>(2 quarts 1-2/3 cups) |
| Thinly sliced stuffed olives   | 8 ounces<br>(1-1/2 cups)   | 1 pound<br>(3 cups)                   | 2 pounds<br>(1-1/2 quarts)        |
| Lettuce, cut in 1 inch slices  | 8 ounces<br>(2 cups)       | 1 pound<br>(1 quart)                  | 2 pounds<br>(2 quarts)            |
| Romaine, torn in pieces        | 8 ounces<br>(2 quarts)     | 1 pound<br>(1 gallon)                 | 2 pounds<br>(2 gallons)           |
| Escarole, torn in pieces       | 8 ounces<br>(2 quarts)     | 1 pound<br>(1 gallon)                 | 2 pounds<br>(2 gallons)           |
| Roquefort type cheese          | 6 ounces<br>(1-1/3 cups)   | 12 ounces<br>(2-2/3 cups)             | 1 pound 8 ounces<br>(5-1/3 cups)  |
| FRENCH DRESSING                |                            |                                       |                                   |
| Salad oil                      | 1 cup                      | 2 cups                                | 1 quart                           |
| Vinegar                        | 1/3 cup                    | 2/3 cup                               | 1-1/3 cups                        |
| Salt                           | 1-1/2 teaspoons            | 1 tablespoon                          | 1 ounce<br>(2 tablespoons)        |
| Paprika                        | 3/4 teaspoon               | 1-1/2 teaspoons                       | 1 tablespoon                      |

1. Combine all the vegetables.

2. Make French dressing: Combine salad oil and seasonings and shake well to blend.

3. Just before serving, pour dressing over vegetables and toss lightly.





## CRANBERRY CUPCAKES

Portion, 1 cake

Dessert

| Ingredients                 | 25 Portions                   | 50 Portions                            | 100 Portions                            |
|-----------------------------|-------------------------------|--|---|
| Butter or margarine         | 5 ounces<br>(2/3 cup)         | 10 ounces<br>(1-1/4 cups)              | 1 pound 4 ounces<br>(2-1/2 cups)        |
| Sugar                       | 14 ounces<br>(1-3/4 cups)     | 1 pound 12 ounces<br>(3-1/2 cups)      | 3 pounds 8 ounces<br>(1-3/4 quarts)     |
| Vanilla                     | 1 teaspoon                    | 2 teaspoons                            | 1-1/3 tablespoons                       |
| Eggs                        | 1/2 cup                       | 1 cup                                  | 1-2/3 cups                              |
| Cake flour                  | 14 ounces<br>(1 quart sifted) | 1 pound 12 ounces<br>(2 quarts sifted) | 3 pounds 8 ounces<br>(1 gallon, sifted) |
| Baking powder               | 1-1/3 tablespoons             | 1 ounce<br>(3 tablespoons)             | 2 ounces<br>(6 tablespoons)             |
| Salt                        | 1/4 teaspoon                  | 1/2 teaspoon                           | 1 teaspoon                              |
| Milk                        | 1 cup                         | 2 cups                                 | 1 quart                                 |
| Coarsely ground cranberries | 5 ounces<br>(1 cup)           | 10 ounces<br>(2 cups)                  | 1 pound 4 ounces<br>(1 quart)           |

1. Cream butter or margarine and sugar (on mixer, at medium speed for 5 minutes).
2. Add vanilla and eggs and beat until well blended (on mixer, 1 minute).
3. Sift together the flour, baking powder, and salt and add alternately with the milk to the creamed mixture.
4. Stir in the cranberries.
5. Using a No. 16 scoop (1/4 cup), drop the batter into greased muffin pans.
6. Bake at 400° F. (hot) for 20 minutes.





## ORANGE OATMEAL ROUNDS

Portion, 2 cookies (1-1/4 ounces)

Dessert

| Ingredients                | 30 Portions                  | 60 Portions                     | 120 Portions                     |
|----------------------------|------------------------------|---------------------------------|----------------------------------|
| Butter or margarine        | 8 ounces<br>(1 cup)          | 1 pound<br>(2 cups)             | 2 pounds<br>(1 quart)            |
| Brown sugar                | 14 ounces<br>(2 cups*)       | 1 pound 12 ounces<br>(1 quart*) | 3 pounds 8 ounces<br>(2 quarts*) |
| Eggs                       | 1/2 cup                      | 1 cup                           | 2 cups                           |
| Orange juice               | 1/4 cup                      | 1/2 cup                         | 1 cup                            |
| Grated orange rind         | 1/2 ounce<br>(2 tablespoons) | 1 ounce<br>(1/4 cup)            | 2 ounces<br>(1/2 cup)            |
| Rollled oats<br>(uncooked) | 8 ounces<br>(2 cups)         | 1 pound<br>(1 quart)            | 2 pounds<br>(2 quarts)           |
| Raisins                    | 5 ounces<br>(1 cup)          | 10 ounces<br>(2 cups)           | 1 pound 4 ounces<br>(1 quart)    |
| All-purpose flour          | 8 ounces<br>(2 cups sifted)  | 1 pound<br>(1 quart sifted)     | 2 pounds<br>(2 quarts sifted)    |
| Soda                       | 1 teaspoon                   | 2 teaspoons                     | 1-1/3 tablespoons                |
| Salt                       | 1 teaspoon                   | 2 teaspoons                     | 1-1/3 tablespoons                |
| Coarsely chopped<br>nuts   | 2 ounces<br>(1/2 cup)        | 4 ounces<br>(1 cup)             | 8 ounces<br>(2 cups)             |

1. Cream butter or margarine and sugar together (on mixer, at medium speed for 5 minutes). Add the eggs and beat well (3 minutes at medium speed).

2. Mix in the orange juice and grated rind, rolled oats, and raisins.

3. Sift together the flour, soda, and salt. Combine with the creamed mixture.

4. Add the nuts.

5. Portion with a No. 40 scoop (1-3/5 tablespoons). Place 2 inches apart on greased baking sheets.

6. Bake at 350° F. (moderate) for 12 minutes.

\* Well packed.



## SAUTEED PEACH HALVES

Portion, 1 peach half

Dessert

| Ingredients         | 26 Portions           | 50 Portions            | 100 Portions                    |
|---------------------|-----------------------|------------------------|---------------------------------|
| Fresh peaches       | 13                    | 25                     | 50                              |
| Butter or margarine | 4 ounces<br>(1/2 cup) | 8 ounces<br>(1 cup)    | 1 pound<br>(2 cups)             |
| Brown sugar         | 7 ounces<br>(1 cup*)  | 14 ounces<br>(2 cups*) | 1 pound 12 ounces<br>(1 quart*) |

1. Cover peaches with boiling water and let stand 1 or 2 minutes.
2. Remove skins and cut peaches into halves.
3. Melt butter or margarine in heavy pan and stir in the brown sugar. Place peach halves in the mixture.
4. Saute over low heat until tender, about 30 minutes, turning peaches to brown both sides.

\* Well packed.





# PEACH PINWHEELS Portion, one 3-inch pinwheel (3 ounces)

Dessert

| Ingredients                       | 25 Portions                                  | 50 Portions                                   | 100 Portions                          |
|-----------------------------------|--|---|---------------------------------------|
| Sugar                             | 12 ounces<br>(1-1/2 cups)                    | 1 pound 8 ounces<br>(3 cups)                  | 3 pounds<br>(1-1/2 quarts)            |
| Water                             | 1-1/2 cups                                   | 3 cups  | 1-1/2 quarts                          |
| Lemon juice                       | 2-1/2 tablespoons                            | 1/3 cup                                       | 2/3 cup                               |
| BISCUIT DOUGH                     |  |   |                                       |
| All-purpose flour                 | 1 pound 4 ounces<br>(1-1/4 quarts<br>sifted) | 2 pounds 8 ounces<br>(2-1/2 quarts<br>sifted) | 5 pounds<br>(1-1/4 gallons<br>sifted) |
| Sugar                             | 1 ounce<br>(2 tablespoons)                   | 2 ounces<br>(1/4 cup)                         | 4 ounces<br>(1/2 cup)                 |
| Baking powder                     | 3/4 ounce<br>(2 tablespoons)                 | 1-1/2 ounces<br>(1/4 cup)                     | 3 ounces<br>(1/2 cup)                 |
| Salt                              | 2 teaspoons                                  | 1-1/3 tablespoons                             | 2-2/3 tablespoons                     |
| Vegetable shorten-<br>ing or lard | 9 ounces<br>(1-1/8 cups)                     | 1 pound 2 ounces<br>(2-1/4 cups)              | 2 pounds 4 ounces<br>(4-1/2 cups)     |
| Milk                              | 1-1/4 cups                                   | 2-1/2 cups                                    | 1-1/4 quarts                          |
| Melted butter or<br>margarine     | 1/2 ounce<br>(1 tablespoon)                  | 1 ounce<br>(2 tablespoons)                    | 2 ounces<br>(1/4 cup)                 |
| Cinnamon                          | 1 teaspoon                                   | 2 teaspoons                                   | 1-1/3 tablespoons                     |
| Fresh peaches,<br>diced*          | 1 pound 12 ounces<br>(1 quart)               | 3 pounds 8 ounces<br>(2 quarts)               | 7 pounds<br>(1 gallon)                |
| GLAZE                             |  |   |                                       |
| Sugar                             | 2 ounces (1/4 cup)                           | 4 ounces (1/2 cup)                            | 8 ounces (1 cup)                      |
| Water                             | 1/4 cup                                      | 1/2 cup                                       | 1 cup                                 |

Pans 20 1/2 by 12 1/2 by 2 inches: 1 for 25 portions, 2 for 50 portions,  
4 for 100 portions.

1. Boil sugar and water 5 minutes.  
Remove from heat; add lemon juice.  
Put 1-3/4 cups sirup in each pan.
2. For the dough, sift flour, sugar, baking powder, and salt together 3 times. (Or blend in mixer 15 minutes at low speed, using the whip.)
3. Cut or rub in shortening to make mixture of consistency of coarse cornmeal. Add milk. Mix just enough to moisten dry ingredients.
4. Place dough on a lightly floured board; knead lightly 1 minute. Divide into 2-1/2 pound balls. Roll each to a rectangle 26 by 12 by 1/2 inches. Brush top with melted butter or margarine.
5. Mix cinnamon and peaches. Spread on dough (1 pound 12 ounces or 1 quart to each roll).
6. Roll as for jelly roll. Cut in 1-inch slices. Place cut side down over sirup in pan. Bake 30 minutes at 450° F. (very hot).
7. Mix sugar and water for glaze. Brush over baked pinwheels.

\* Drained and diced canned peaches may be used (1 quart or 2 pounds for 25 portions). Omit sugar from dough. For glaze, use sirup from peaches--2 tablespoons per pan.







## SWEETPOTATO PIE

Portion, 1/6 pie

Dessert

| Ingredients                                | 5 pies                            | 10 pies                            |
|--|-----------------------------------|------------------------------------|
| Egg yolks                                  | 1 cup                             | 2 cups                             |
| Mashed sweetpotatoes                       | 5 pounds 11 ounces (2-3/4 quarts) | 11 pounds 6 ounces (1-1/4 gallons) |
| Milk                                       | 1-1/4 quarts                      | 2-1/2 quarts                       |
| Sugar                                      | 1 pound 2 ounces (2-1/4 cups)     | 2 pounds 4 ounces (4-1/2 cups)     |
| Melted butter or margarine                 | 4 ounces (1/2 cup)                | 8 ounces (1 cup)                   |
| Salt                                       | 1/2 teaspoon                      | 1 teaspoon                         |
| Nutmeg                                     | 2 teaspoons                       | 1-1/3 tablespoons                  |
| Lemon juice                                | 2 tablespoons                     | 1/4 cup                            |
| Unbaked pastry shells* (in 9-inch piepans) | 5                                 | 10                                 |
| MERINGUE                                   |                                   |                                    |
| Egg whites                                 | 2 cups                            | 1 quart                            |
| Salt                                       | 1/4 teaspoon                      | 1/2 teaspoon                       |
| Sugar                                      | 1 pound (2 cups)                  | 2 pounds (1 quart)                 |

1. Beat egg yolks into the sweetpotatoes. Stir in the milk, sugar, butter or margarine, salt, nutmeg, and lemon juice.
2. Pour mixture into pie shells (2 pounds or 3-1/4 cups per shell).
3. Bake at 375° F. (moderate) about 40 minutes or until filling is set.
4. Top pies with meringue and bake at 350° F. (moderate) to brown.

## Meringue:

1. Beat egg whites with the salt until stiff but not dry.
2. Gradually add sugar, beating until well blended.

\* For pastry recipe see PA-212, Recipes for Quantity Service, Food Service VI, Custard Pie, page 25.

Bureau of Human Nutrition and Home Economics, Food Service IX

The first section of the report discusses the background and objectives of the study. It provides a brief overview of the research area and the specific questions being addressed.

The second section describes the methodology used in the study. This includes details about the data collection process, the sample size, and the statistical methods employed for data analysis.

The third section presents the results of the study. It includes a detailed description of the data findings, including any trends, patterns, and statistical significance.

The fourth section discusses the implications of the findings. It explores how the results of the study may be applied in practice and what they suggest about the broader research area.

The fifth section concludes the report by summarizing the key findings and providing a final statement on the overall contribution of the study.

The sixth section provides a list of references, citing the various sources of information used throughout the report.

The seventh section contains an appendix with additional data and figures that support the main findings of the study.

The eighth section provides a list of abbreviations and a glossary of terms used in the report.

The ninth section contains a list of figures and tables, providing a visual representation of the data presented in the report.

The tenth section provides a list of footnotes, clarifying any points that may be ambiguous or requiring further explanation.

|           |                           |            |               |
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| Section 3 | Results                   | Section 4  | Implications  |
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